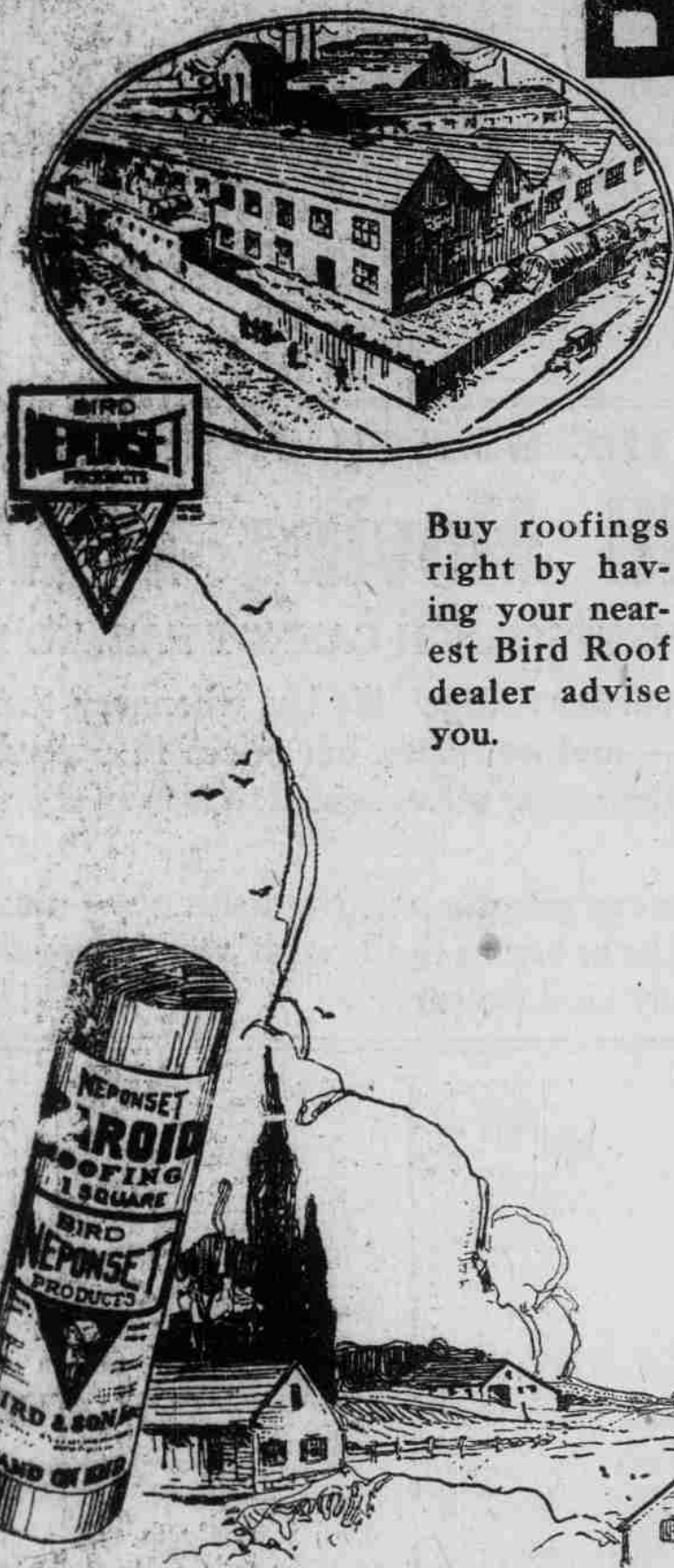


BIRD'S ROOFS

Made in New England

Re-roof now, protect your home and property against damage this winter



Buy roofings right by having your nearest Bird Roof dealer advise you.

When winter drops down on New England with its sleet, snow and low temperature, it is a test for any roof—and New England is dotted with Bird Roofs that have been weather- and water-proof for twenty years without a single repair.

There is a correct way to buy roofing. So don't guess what you need—but go to your nearest Bird dealer and explain the kind of building you are to put up or re-roof.

He will advise you as to the Bird Roofing best suited to your special needs.

If it is Bird's Paroid Roofing that your buildings require, you will find plenty of instances where it has protected dwellings, farms, garages, and factories from fifteen to twenty years without a penny for repairs.

Look at a real piece of roofing when you buy, not a small sample. Your Bird dealer will gladly unroll a good-sized stretch of Paroid for you to look at and feel, and test for thickness, firmness, pliability, and bright gray surfacing.

Paroid is an all-round quality roofing, especially adapted for low-pitch roofs but good also for steep roofs or siding.

Whether it is Bird's Paroid, Bird's Plain Slate-Surfaced Roll Roofings, Bird's Slate-Surfaced Designed Roofing (Art-Craft Tile Design or Shingle Design), or Bird's Shingles you need, the Bird dealer will show you the kind of roofing best suited to your requirements. This is the sure way to take the guess out of buying your roofing.

Bird's Roofs will not catch fire from falling sparks; they protect property from damage.

BIRD & SON, inc. (Established 1795) East Walpole, Mass.

Here are just a few of the Bird dealers nearest you:

- PRESTON BROS., Inc. Norwich
- CHAS. H. PHILLIPS Plainfield
- JOHN QUINN Versailles
- F. F. HITCHCOCK Woodbury
- THE PECK-McWILLIAMS CO. Norwich
- CHAPMAN & TRIPP Jewett City
- THE T. E. MAIN & SONS CO. Moosup
- A. M. PAINE East Killingly
- VANTIC GRAIN AND PRODUCTS CO. Yantic
- WESTERLY LUMBER COMPANY Westerly, R. I.
- FULLER HARDWARE COMPANY Canaan, Conn.
- LABELLE & PAGE Danielson, Conn. Bird's Roofs are made in
- WESTERLY LUMBER COMPANY Westerly, R. I.

Bird's Roofs are made in New England and are sold by leading lumber, hardware, and building supply dealers. Write us for help on your roofing needs.

AGRICULTURAL INTERESTS

BACKYARD FLOCK NEEDS BEEF SCRAP

In addition to the grain and the table scraps given a backyard flock it is well to feed a dry mash. This dry mash is composed of various ground grains and is placed in a mash hopper or box from which the hens can help themselves. The advantage of feeding such a mash is that the hens always have access to feed, and this tends to make up for any faulty, inexperienced, or insufficient feeding. The hens do not like the dry mash so well that they are likely to overeat, but it will supply a source of feed in case they are not getting enough grain feed. The dry mash also provides a suitable medium for feeding beef scrap, a certain amount of which may or may not be necessary, depending upon the amount of meat scraps available in the table waste. If the hens show a tendency to become overfat it may be desirable to close the mash hopper during a part of the day and allow them access to it only during a certain period, preferably the afternoon.

MANY FARMS CAN BE PLANTED TO NUT TREES

Note from the only vegetable product raised in this country which is

the row condition furnishes a complete and fairly well-balanced ration for human beings. In many parts of the country elderly persons, past their period of activity, are now deriving an income sufficient to pay taxes, insurance and general upkeep of the home property from crops of nuts derived from trees which they planted during their younger days while their neighbors were planting shade trees. There are very few farms or city lots in the entire country which could not profitably be planted to some kind of nut-producing trees. The income may not always be important, but whatever it is will be clear gain. It costs no more to plant nut-bearing trees than it does one that produces nothing but shade. Nut trees are commonly regarded as being slow in coming into bearing. The black walnut and hickory are popularly regarded as being too slow of growth to develop into useful shade trees during the average lifetime of man.

As a matter of fact, on the contrary, walnuts of certain superior varieties now being propagated are so precocious as not infrequently to bear nuts while still in the nursery. In a number of instances from a peck to a half bushel of nuts have been borne by trees 10 and 12 years old. No exact figures as to yields of hickories are available but some of the varieties are bearing as from 12 to 15 years old.

In regard to the chestnut, which is now being largely wiped out of existence by the bark disease introduced from Asia about 1880, efforts are being made by the United States department of agriculture to hybridize the Japanese chestnut, which is largely resistant to the blight but of inferior quality, with the native chinquapin or dwarf chestnut. These experiments have been under way for a decade or more and some very interesting hybrids have already appeared.

PLOWING MANURE UNDER INADVISABLE

It seems only quite recently that farmers have come to understand that applying manure to the soil and then plowing it under is not the proper caper. The supposition was that in no other way can the soil gain full value of the manure.

Manure used to be spread by hand with a fork, but it has been demonstrated that a machine will do the work more evenly. By the old method the plow covered great lumps of ma-

nure, and these lumps would rob the surrounding soil of moisture that was needed and took in the process of fermentation, disintegration and decay, which dried out the soil, and often the soil would be injured by the heat developed in the process of fermentation. This was the basis for the belief that manure burns out the soil.

Another injury can be traced to plowing manure under. Any plant that became established in the soil above such a heating and fermenting mass of manure grew well enough until its roots penetrated to the fermenting mass, and then its growth was checked all of a sudden and it died, killed by soil heat and by lack of the moisture that had been absorbed by the manure in its process of decay.

It has been demonstrated that it is not best, all things considered, to plow manure under. It is not necessary to do so in order to conserve its fertilizing elements. The proper way is to use it as a top dressing and then partially to cultivate it into the soil. On the harrow, disc harrow or cultivator. It has also been demonstrated that the greater results are obtained from the use of fresh stable manure as a top dressing than by rotted manure. The fertility in the manure is unavailable for the use of plants until decomposition has passed its last stages. On land that is cultivated such decomposed elements are washed into and absorbed by the soil and released to the soil by the rainfall. In this way none of the fertility is lost and the injury charged against wrong use of manure is entirely avoided.

MUTTON CURED AT HOME AS GOOD AS PORK

More mutton would be consumed if farmers realized generally that cured and smoked mutton is as delicious as pork. At present, only 3.3 per cent. of the meat used in the United States is lamb or mutton. This is partly due to the fact that there is a popular impression among farmers that after a sheep is slaughtered, the only domestic use for the flesh is eating it while it is fresh. As a consequence, the farmer's family grows very tired of mutton before the carcass is consumed.

For the purpose of finding some way of obviating this difficulty, experimental work in the curing and smoking of mutton has been done recently by the bureau of animal industry of the United States department of agriculture. Those who have been doing this work are curing mutton.

The first essential in curing is to be sure that the mutton is thoroughly chilled. The meat should never be frozen, either prior to or during the period of curing. The time to begin curing is when the meat is cooled and still fresh; the proper time is from 24 to 36 hours after killing. Because of the high shrinkage incident to curing, only large pieces, such as legs

and shoulders, are suitable for treatment.

Mutton may be cured by using any good brine formula, but dry cured meat is better for future use than brine-cured and requires less work. However, danger from rats and other vermin is less in the case of brine-cured meat. Both methods of curing are very successful if care is taken to see that each operation is executed properly.

Following is the method of dry-curing mutton advocated: For each 100 pounds of meat use 7 pounds of salt, 3 pounds of sugar or sirup, 2 ounces saltpeter, 2 ounces red pepper, and 3 ounces black pepper. Mix all ingredients thoroughly, then rub the mixture well over the meat and pack it away in a box or on a table. Allow one and one-half days' cure for each pound of meat the pieces average. After the meat is cured hang it in the smokehouse.

BREEDER SOW

The sow chosen as a breeder should possess a strong constitution or she cannot farrow vigorous pigs, no matter what kind of boar she is bred to. Young sows intended for breeding purposes need to be well fed during the first eight or nine months of their lives. If they are stunted at this period, no amount of heavy feeding later will induce them to make the same growth. They must, however, be allowed plenty of exercise or they will become fat and lazy.

MANSFIELD DEPOT

Miss V. V. Fowler, on the hill was specially remembered last week by friends, who showered her with letters and postcards on her 84th birthday.

A truckload of members of the local C. E. society visited the meeting of the South Willington society last Wednesday evening.

The Misses Tilden recently added electric lights to the comfort of their beautiful home. The Mansfield organ works also equipped their workshop with electric lighting recently.

Marshall Porter entertained a large company of the younger set Friday evening at a fudge party in his home. Among recent additions to the service of the Mansfield State Training School and Hospital are Mrs. Cole, M. D., in charge of the female department; Mrs. Russell, supervisor and Miss Curtis, assistant supervisor of the same department. Mr. Sumner, attendant in the male department, has sufficiently recovered from his recent illness to be on duty again; likewise Mr. Kohler, chief cook of the male department, who recently suffered much from muscle rheumatism.

Several local Christians Endeavorers attended the meeting of the W. M. M. C. E. Union in the Congregational church of Windham Saturday last. Miss Pauline Chalker of Eagleville attended the preaching service at Dunham Memorial church last Sunday. Mrs. Albert Borham was in Willimantic Saturday on business. Mrs. George F. Wilson of Winthrop, Maine, is visiting her parents, at the parsonage. Thanksgiving Sunday was duly preceded by services in Dunham Memorial church and in the Mansfield State Training school and Hospital.

NORTH STONINGTON

A union Thanksgiving service was held in the Third Baptist church Sunday morning. The sermon was preached by Rev. C. A. Burdick, D. D., pastor of the Seventh day Baptist church in Westerly. Rev. O. D. Fisher took part in the services. James Guy Ayer of Poquonunk sang a solo. The grange gave its annual rabbit sup-

per Wednesday evening of last week. County attractions somewhat affected the attendance. The net proceeds were about \$80.

The grange met in regular session Friday evening. The ladies' degree team conferred the third and fourth degrees on six candidates, among whom were Flood E. Reed, principal of Wheeler school, and Mrs. Reed. Following the exercises, refreshments were served.

The Red Cross held an enthusiastic meeting Wednesday. Dinner was served and addresses were made by Miss Webb of Westerly and Miss Stratton of Norwich.

Friends in town have received invitations for the wedding of Miss Helen F. Silver, daughter of Mr. Edgar O. Silver, and Stephen M. Foster in East Orange, N. J., Dec. 3.

Rev. F. S. Robbins of Preston will hold a meeting in the local Baptist church Sunday evening next.

Mrs. Elmer E. Richmond of Williamstown, Mrs. Eckford G. Pendleton and Mrs. Harry D. Myers of Preston were guests Saturday of their sister, Miss Ella Norman.

Electric light is being installed in the residence of Mr. and Mrs. George W. Tryon.

South Manchester.—The American Writing Paper company has resumed operations after a shutdown of about a week. This plant is located in Oakland.

MONTVILLE CENTER

Under the auspices of the Ladies' Social Union the annual harvest supper was given in the chapel Friday evening from 6:30 to 8:30. There was a good patronage, people coming from surrounding towns as is customary at these suppers. About twenty were present from Norwich, including Mr. and Mrs. C. A. Gager, Mr. and Mrs. Julian Parker and a delegation from the Norwich telephone exchange as guests of Miss Jennie Quabrenner of this place, a business associate. The supper consisted of baked beans and brown bread, potato salad, white bread, boiled ham, pickles, coffee, mince pie, lemon, apple, squash and prune pie. The receipts were \$46.20.

The affair was made successful through the efforts of Mrs. Elmer Tift, president and Mrs. Paul Glasbrenner, Mrs. Harry Auwood, Miss Ella Chapel, Mrs. Edwin Rogers and Mrs. Bert Fox. The waitresses were Misses Pauline Glasbrenner and James Auwood.

A large crowd attended the social and dance given at the home of Mr. and Mrs. David A. Johnson Friday evening. Louis Latimer of Leffingwell was the promoter and Grey and Wheeler's three piece orchestra of Norwich furnished music. Cake and coffee were served. Guests were present from Norwich, Plainfield, Leffingwell, Preston City, Chesterfield, North Stonington and Montville. Bert and Roy

Johnson of Norwich had the affair in charge.

The Ladies' Social Union were entertained last Wednesday at the home of Mrs. Ella Chapel on Dolwest Hill. The members sowed on patch work and a very pleasant afternoon was spent socially. Mrs. Chapel served salad, cake, cookies and cocoa.

Miss Carrie Parker attended the reunion and dinner given to members of her class in Abbott academy, Andover, Mass., in New London Friday at the home of Mrs. James Newcomb of Blackhall street. Fifteen classmates and guests were present who enjoyed renewing acquaintances and relating experiences of fifty years ago. Miss Julia Twitchell of Bangor, Maine, a present day student of the academy, was one of the guests and addressed the class.

Among those from here who attended the reading by Joseph C. Lincoln at the First Baptist church, New London Friday night were Mr. and Mrs. Hubert C. Dart, Mrs. Walter J. Moran, Miss Carrie Parker, Mrs. Frank Scholfield, J. H. Scholfield and Hope Comstock.

Rev. Charles G. Fogg of Hampton Hill occupied the pulpit of the Congregational church Sunday morning. While in town Rev. Mr. Fogg was the guest of Mr. and Mrs. Frank Scholfield.

Mr. and Mrs. Robert A. Paton and daughters, Edna and Dorris of Palmerston were week end guests of Mrs. Pat-

on's parents, Mr. and Mrs. David A. Johnson.

SOUTH WINDHAM

Carl Oman and H. E. Card spent a few days the past week on a business trip to Albany, N. Y., for the local plant.

John Engstrom of Haddam Neck is to spend Thanksgiving with his son, Elmer Engstrom, and the latter's family.

Carl Sundell is spending several days in Philadelphia.

Mr. and Mrs. M. A. Barber of Norwich called on Rev. and Mrs. J. F. Cobb Saturday afternoon.

The young people of the Windham Center church are to hold a social Friday evening, Nov. 26, to which the young people of the South Windham church have been invited.

Rev. and Mrs. J. F. Cobb were in Norwich last week to attend the 16th anniversary of the Church of the Good Shepherd (Universalist), of which Mr. Cobb was pastor for 20 years.

Mrs. Elizabeth Williams of Norwich is the guest of Mrs. Helen Tubbs.

Getting Wet

Apparently the ink used in writing the Volstead act is about the only thing about that act which is dry today.—Boston Globe.

If a man is truly benevolent he never boasts of it.

Another Cleveland Suggestion

3-Egg Angel Cake and Mocha Layer Cake

AN Angel Cake so good that it fairly melts in your mouth.

Instead of eight eggs, it can be made with three.

And the yolks of the eggs can be used for a Cleveland Gold Cake.

Here, too, is a Mocha Layer Cake which you will want to try, and clip for future use.

Angel Cake

- 1 cup sugar
- 1/2 cup flour
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon Cleveland's Baking Powder
- 1/2 teaspoon salt
- 1/2 cup scalded milk
- 1 teaspoon almond or vanilla extract
- whites of 3 eggs

Mix and sift first five ingredients four times. Add milk very slowly, while still hot, beating continually; add vanilla; mix well and fold in whites of eggs beaten until light. Turn into ungreased angel cake tin and bake in very slow oven about 45 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with either white or chocolate icing.

CLEVELAND'S SUPERIOR BAKING POWDER

Made from Cream of Tartar derived from Grapes

Mocha Layer Cake

- 1/2 cup shortening
- 1 cup sugar
- 3 eggs
- 1/2 cup strong coffee
- 1 cup flour
- 1/2 teaspoon Cleveland's Baking Powder
- 1/2 teaspoon salt
- 2 teaspoons mixed spices

Cream shortening and sugar until light; add well beaten yolks of eggs; add coffee slowly; add half of flour sifted with baking powder, salt and spices; mix and add well beaten whites of eggs; add remainder of flour and mix lightly. Pour into two greased layer cake tins and bake in moderate oven. Spread sweetened whipped cream between layers and cover top with—

Mocha Icing

- 1 tablespoon butter
- 1 cup confectioner's sugar
- 1 tablespoon cocoa
- 1/2 teaspoon strong coffee
- 1/2 teaspoon salt

Cream butter and sugar; add cocoa, coffee and salt and stir until smooth. If too dry, add coffee; if too moist, add sugar.

FREE

By all means get the "Cleveland's Superior Baking Powder" and "Recipes Showing How Cleveland's Superior Baking Powder Saves Eggs." Contains helpful recipes. Free for the asking. Write TODAY to 125 William Street, New York City

All measurements for all materials are level

Say Sealdswee?

No.9 No.10 Friday

Soon

More than 60 yrs. ago an English chemist began to manufacture BEECHAM'S PILLS. Today they have the largest sale of any medicine in the world. Why? Beecham's pills